

Winemaker
Christophe Ferrandis

Region
Corsica

Location
Poggio d'Oletta

Appellation(s)
Patrimonio

Farming
Certified organic

Patrimonio Rosé "A Mandria"

Clos Signadore



Variety Vermentino,
Sciaccarello, Nielluccio

Annual production
5,000 bottles

Vineyard name
assemblage from Morte Piana
and Morsaglia

Age
vines planted in 2007

Size
1 hectare

Terroir
soft limestone (miocene) and
clay soils (morsaglia) / (morte
piana)

Vinification
Certified organic grapes.
Hand-harvested in small bins
then cold stabilization
at 4°C for 24 to 36 hours.
Direct press into stainless
steel with native yeast
fermentation.

Elevage
The rosé is aged on the
lees in stainless steel tanks
throughout the winter and
then bottled in the spring
following the harvest.
No additives other than
a small amount of sulfur
before bottling.

About

Christophe Ferrandis was born in Marseille to a family with strong roots in Corsica. After working for several years at Domaine Pibarnon in Bandol, he moved to Corsica where he worked as a consultant for a cooperative, and established his own domaine in 2001.

The majority of the vineyards are north facing, to protect the vines from the intense Corsican sun. This allows Christophe to harvest fully ripe grapes that retain a freshness that comes through into the wines. Today, Clos Signadore produces some of the finest wines in all of Corsica, reds full of concentrated elegance, and vibrant, balanced whites.